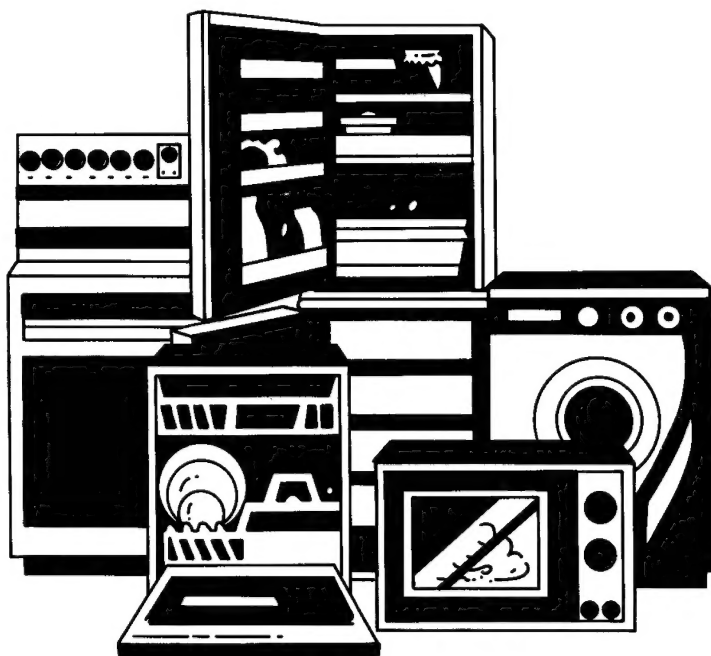


TRICITY BENDIX

we'll do the homework



Operating and Installation Instructions

Model No/s.
HG210



IMPORTANT
PLEASE READ THE
INSTRUCTION BOOK
BEFORE USING THIS
APPLIANCE

Thank you for buying a Tricity Bendix hob. With our 80 years experience in developing and manufacturing the very best in U.K. hobs, you can be assured that you have purchased a hard working, reliable, quality product.

In addition the hob complies with the relevant European standards and is covered by a twelve months parts and labour guarantee.

So that you can get the best from your new Tricity Bendix hob, the following instructions have been prepared. PLEASE MAKE SURE YOU READ THEM CAREFULLY. Particular attention should be paid to cooking times and temperature settings as these may differ from your previous hob.

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance so that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

Please ensure that you have read the whole instruction book before using the appliance and that you follow the recommendations given.

This hob is designed to be used for domestic purposes only. The guarantee will be invalidated if it is used commercially.

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THIS PACK INCLUDES

Hob unit

Pan supports

Burner heads and bodies

Hob fixing kit

Installation and operating instructions

Service Centre List

THIS APPLIANCE IS FOR USE ON LPG OR NATURAL GAS.

IN THE INTEREST OF SAFETY THIS APPLIANCE MUST BE INSTALLED AND/OR SERVICED BY A COMPETENT PERSON AS STATED IN THE GAS SAFETY (INSTALLATION AND USE) (AMENDMENT) REGULATIONS CURRENT EDITIONS.

YOUR WARRANTY

Please complete and return the Product Registration form.

In case of an enquiry, and for ordering spare parts, you must specify the model number and serial number which appear on the rating plate situated underneath the hob.

IMPORTANT NOTES

It is most important that this instruction book should be retained with the appliance for future reference, should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY, YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

- The appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.
- Any installation work or conversion to LPG must be undertaken by a competent qualified installer in accordance with the Gas Safety (Installation and Use) (Amendment) Regulations Current Editions and the relevant codes of practice. In the U.K., C.O.R.G.I. registered installers (including regions of British Gas) undertake the work to safe and satisfactory standards.
- It is dangerous to alter the specifications or modify the product in any way. Under no circumstances should any maintenance work be carried out by any other than a qualified person.
- This product must be serviced by an authorised service engineer and only genuine approved spare parts must be used. Details of servicing and repair arrangements are supplied at the back of this book.
- Unstable or misshapen pans should not be used on the pan supports as unstable pans can cause an accident by tipping or spillage.
- Hobs become very hot with use, and retain their heat for a long period of time after use. **Children should be supervised at all times** and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.

- Always ensure that the control knobs are in the "Off" position when not in use.
- All gas appliances require adequate ventilation. Failure to provide this could result in a lack of oxygen. Your installer will advise if in doubt.
- For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire.
- This product has been designed for cooking edible foodstuffs only, and must not be used for any other purpose.
- A gas hob relies on the movement of air for heating. Under no circumstances should any of the vents around the control panel be obstructed. Never line any part of the hob with aluminium foil.
- Before carrying out any extensive cleaning or maintenance allow the appliance to cool.
- Under no circumstances should the hob be left unattended when in use. When operating a burner make sure that the gas is fully ignited.
- If your appliance fails to operate correctly, according to the instructions given in this book, arrange for it to be serviced through your local service centre. Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unauthorised or inexperienced persons may cause injury or more serious malfunctioning.
- If you are unsure about any of the meanings of these warnings contact the Consumer Care Department. Refer to section "Help us to Help you", (see page 15).

TECHNICAL DATA

Overall	Width	Depth	Built-in height
	580 mm (22 7/8in)	510 mm (20 1/8in)	30 mm (1 1/4in)

Minimum space above hob 760 mm (includes cooker hoods)

Weight	Net	10 kg (22 lbs)
	Gross	11 kg (24 lbs)

CONNECTIONS

LPG and

Natural Gas R 1/4 (1/4 in BSP male)

Electrical 220 - 240 V 50 Hz Mains 3-core cable

HOB (according to your model)

	NATURAL GAS 20 mbar			LPG 28 mbar for Butane 37 mbar for Propane		
BURNER	HEAT INPUT (Kw)	INJECTOR SIZE (mm)	INJECTOR MARKING	HEAT INPUT (Kw)	INJECTOR SIZE (mm)	INJECTOR MARKING
LEFT HAND FRONT RAPID	3.15	1.15	115	3.00	0.85	85
RIGHT HAND REAR RAPID	3.15	1.15	115	3.00	0.85	85
LEFT HAND REAR SEMI RAPID	2.10	0.95	95	2.00	0.70	70
RIGHT HAND FRONT AUXILIARY	1.05	0.70	70	1.00	0.50	50

Ignition One spark electrode mounted inside each hob burner body

INSTALLATION INSTRUCTIONS

1. IMPORTANT - SAFETY REQUIREMENTS

This hob must be installed in accordance with the Gas Safety Installation and Use) (Amendment) Regulations Current Editions and the I.E.E Wiring Regulations. Detailed recommendations are contained in the following British Standards Codes of Practice-BS 6172, BS 5440: Part 2 and BS 6891 ; all British standards must be "Current Editions".

2. LOCATION OF HOB

The hob must not be installed in a bed-sitting room of volume less than 20m³ or in a bathroom or shower room.

3. PROVISION FOR VENTILATION

The room containing the hob should have an air supply in accordance with BS5440 Part 2 : Current Edition. All rooms require an openable window or equivalent and some rooms will require a permanent vent as well.

For room volumes up to 5 m³ an air vent of 100 cm² is required. For room volumes between 5 m³ and 10 m³ an air vent of 50 cm² is required. If the room has a door that opens directly to the outside no air vent is required.

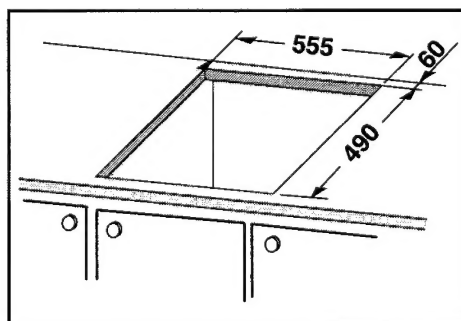
For room volumes that exceed 11 m³ no air vent is required. If there are other fuel burning appliances in the same room, BS 5440 : Part 2: Current Edition should be consulted to determine the requisite air vent requirements.

4. INSTALLATION REQUIREMENTS

Rectangular cut-out size for hob :
555 mmX490 mm (21 7/8inx19 1/4in)

Side of cut-out to end of cabinet :
60 mm (2 3/8 in)

Back edge of cut-out to wall :
60 mm (2 3/8 in)



Clearance required below cut-out area to minimum depth of 30 mm (1 1/4in), below the worktop surface.

It is recommended that shelves, wall cabinets or any fittings of a combustible nature should not be allowed to overhang the hob. This can however be tolerated provided there is a minimum clearance of 760 mm (30 in) between the hob and the overhanging surface liable to heat damage.

Note : When this hob is installed or situated above a storage drawer or cupboard, then it is necessary to ensure a suitable non combustible partition is fitted beneath the base of the hob. The minimum distance for this partition should not be less than 10 mm from the underside of the hob. This partition must be removable in order to gain access for servicing.

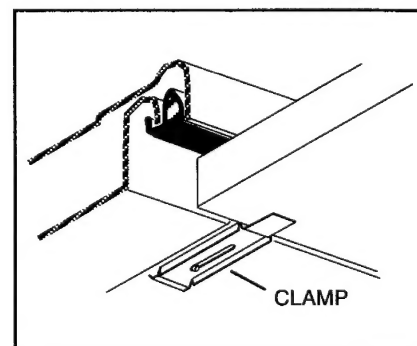
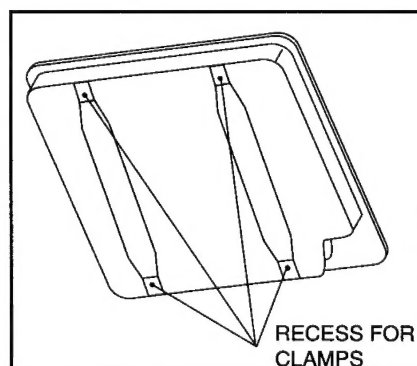
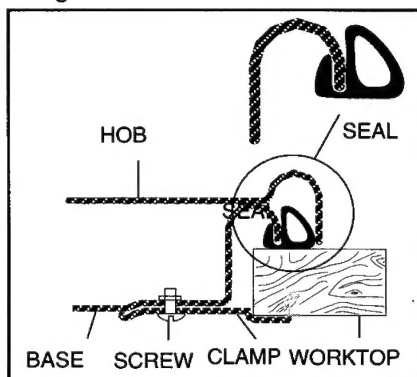
5. FITTING THE HOB

A rubberlip seal is supplied with the hob, ensure the seal is correctly fitted (the radius of the seal should be fitted between the case and the hob.)

It is important that the seal completely encompasses the hob to create an effective joint between the hob and work surface in order that any spillage near the hob is prevented from seeping into the cabinet.

Insert the hob into the cut-out, the body of the hob is 30 mm thick for fitting to 30 mm thick work surfaces. If your work surface is less than 30 mm thick it should be fitted with a suitable filler piece around the recess and conversely if your work surface is more than 30 mm thick it should be recessed around the fixing clamps rather than attempting to modify the clamp.

Secure the hob with the 4 clamps provided (2 at the front and 2 at the rear). Fix the clamps in position and slacken off the fixing screw, slide the clamps under the cabinet recess and tighten in position. Ensure the hob is centrally located in cut-out.



6. GUIDANCE NOTES FOR THE FITTING OF GAS HOBS OVER A BUILT UNDER OVEN

Please note:

The installation of the gas hob should be carried out by a competent Corgi approved gas fitter.

Step 1 : Prepare the hob cut out : refer to section 5.

Step 2 : Connecting to the gas supply : refer to section 7.

Step 3 : Fitting the oven.

The oven should be installed in accordance with the instructions included in the pack.

7. CONNECTION TO THE GAS SUPPLY

This appliance is designed for right-hand mounted controls and connection must be by rigid or semi-rigid pipe. A pipe of not less than 1/4 in B.S.P. (nominal) should be near to the installation site.

IMPORTANT : It is essential that a competent installer is employed to fit this appliance and convert to LPG. The manufacturer will not accept liability should the above instruction or any of the following instructions be ignored.

Connection to the hob is via a 1/4 in B.S.P. male adaptor and washer supplied with the hob fixing kit.

Connection to the gas supply should be made with solid metal pipe, either steel or copper suitably matched to connect with the 1/4 in B.S.P. tapered thread.

When the final connection has been made it is essential a thorough gas soundness test is carried out on the installation.

ELECTRICAL CONNECTIONS

WARNING: THIS APPLIANCE MUST BE EARTHED BUT NOT TO THE GAS SUPPLY PIPING.


This appliance must be connected to 220-240 V A.C. 50Hz, and is fitted with a length of cable.

If the length of cable is insufficient to allow the appliance to be plugged into the nearest supply socket, the supply can be either :

- (1) Replaced totally by a longer cable at least 0.75 mm² nominal cross sectional area (24/0.2 mm).
- (2) Extended by using a B.E.A.B. approved 3-way sealed flex connector with integral flex clamps.

DO NOT EXTEND THE CABLE USING PLASTIC OR CERAMIC CONNECTION TERMINAL BLOCKS AND/OR INSULATION TAPE OR EXTEND OR REPLACE WITH CABLE HAVING A LOWER TEMPERATURE RANGE OR CURRENT CARRYING CAPACITY.

ALL EXTERNAL WIRING BETWEEN THE APPLIANCE AND THE ELECTRICAL SUPPLY SHALL COMPLY WITH I.E.E. REGULATIONS.

The wire which is GREEN and YELLOW must be connected to the terminal in the plug which is marked with the letter "E" or by the EARTH symbol  or coloured GREEN or GREEN and YELLOW.

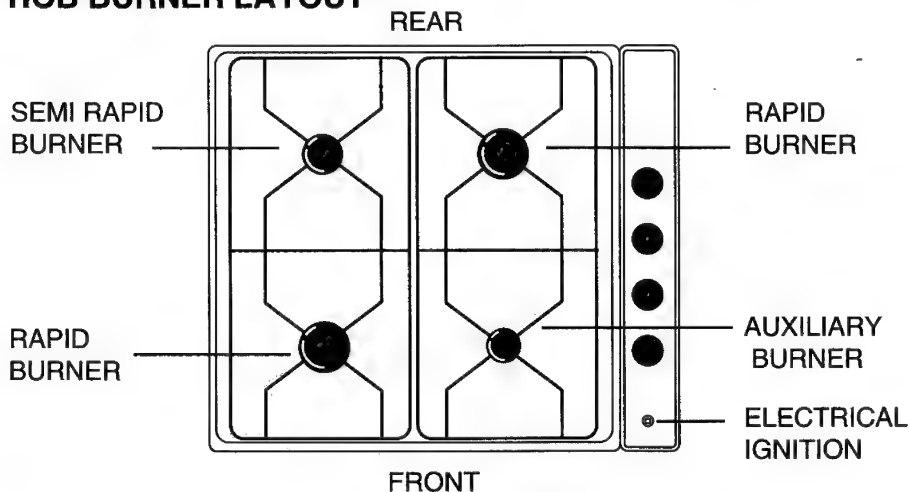
The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED.

WARNING: WHEN INSTALLING THE HOB OVER AN OVEN, THE HOB MAINS CABLE MUST NOT COME INTO CONTACT WITH ANY PART OF THE OVEN CASING.

OPERATING INSTRUCTIONS


HOB BURNER LAYOUT



IGNITION

Before igniting the burners ensure that burner bodies and burner caps are correctly positioned.

Ignition of the hob is by a mains electric spark system.

To ignite any of the hob burners push in and turn the appropriate control knob in an anti-clockwise direction to the large flame symbol  press and release the ignition switch. **Check that the burner has ignited.** Adjust the flame as necessary by pushing and turning the control knob in a clockwise direction. To turn off any burner push in and turn the appropriate control knob in a clockwise direction. **Do not leave the hob until the flame has gone out.**

Always ensure that the control knobs are in the off position "●" when not in use.

Note : Manual ignition is possible by operating in the same way and putting a flame to the gas burner.

USING THE HOB

Gas hobs have always been known for their speed, controllability and ease of use. All burners are very easily adjusted between the large (maximum setting) and small (minimum setting) flames as indicated on the control knobs. A wide variety of foods can be cooked on the hob, and because a gas hotplate burner is so responsive, the heat can be adjusted instantly.

There is no need to slide pans across the hob, simply turn the burner off once cooking is complete.

The hob has three sizes of burners to suit different pans and types of cooking. Therefore a variety of pans can be accommodated.

It is recommended to use pans of :

12 to 16 cm (5 in - 6 in) diameter for the Auxiliary burner

18 to 22 cm (7 in - 8 in) diameter for the Semi-rapid burner.

24 to 26 cm (9 in - 10 in) diameter for the Rapid burners.

If you want to use a pan with a diameter larger than 26 cm (10 in) we recommend you use it on the front left hand burner.



Adjust the flame so that it is no larger than the diameter of the base of the saucepan.

Under no circumstances should the hob be left unattended when in use.

When operating a burner make sure that the gas is fully ignited.

The control knobs are not designed to be removed. If they are accidentally dislodged, for example during cleaning, make sure they are pushed firmly back into position before attempting to turn them on.

Do not use any type of commercial simmering aid on this hob.

The hob has been designed with safety in mind, however normal care in use should be observed. Do take care to avoid burns and scalds when reaching across the hob. Pans with flat bases are more stable than those which are warped. Saucepans with handles which are not excessively heavy, in relationship to the weight of the pan, are safer as they are less likely to tip. Pans which are positioned centrally on burners are more stable than those which are offset. It is far safer to position pan handles in such a way that they cannot be accidentally knocked.

When deep fat frying fill the pan only one third full of oil. DO NOT cover the pan with a lid and DO NOT leave the pan unattended. In the unfortunate event of a fire, leave the pan where it is and turn off all controls. Place a damp cloth or correct fitting lid over the pan to smother the flames. DO NOT use water on the fire. Leave the pan to cool for at least 30 minutes.

Where it is possible to use the drawer or drawers directly beneath the hob, store only non-combustible materials in them. It is not advisable to store food in these drawers. When the hob is being used, open the drawer or drawers fully before removing any equipment.

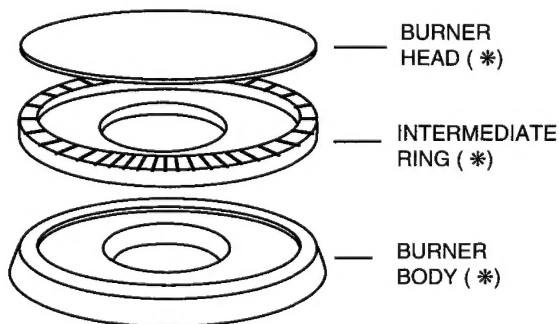
CARE AND CLEANING

For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire. Never line any part of the hob with aluminium foil.

An unsuitable cleaning preparation can do more harm than good, so it is important to note the following:

1. Spillage should be wiped up as it occurs **but care should be taken as the hob will be hot. Before doing any extensive cleaning allow the hob to cool, and disconnect from the electrical supply.**
2. The fascia panel and control knobs can be cleaned using soapy water and a damp cloth. Polish dry with a soft cloth.
3. The hob surface, pan supports and burner heads can be cleaned using mild abrasives such as "Jif", but take care not to damage the spark electrodes.
4. The intermediate rings and burner bodies can be removed for cleaning. Wash these parts frequently in hot soapy water. Stubborn stains can be removed by soaking in hot water then scouring them with a soap filled pads such as a "Brillo".
5. Do not use any polishes, caustic cleaners, abrasives, washing soda, or soap powder, except as recommended in this booklet.

Ensure all burner parts are correctly positioned when replacing. Light the burners to make sure they are operating correctly.



(*) DO NOT WASH IN A DISHWASHER

BEFORE CALLING A SERVICE ENGINEER

We strongly recommend that you carry out the following checks before calling a Service Engineer. It may be that the problem is a simple one which you can solve yourself without the expense of a service call. If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee.

Problem

The hotplate burners will not light.

Solution

- (i) Ensure the burner packs have been replaced correctly.
- (ii) If you cannot hear any sparking when you depress the ignition button, there may be a fault with the electrical supply. Check the socket by trying another piece of electrical equipment. If that works, renew the fuse in the plug. Use a 3 amp fuse. If the fuse blows again there is a fault on the appliance. Do not carry out any other electrical work and contact your service centre.
- (iii) Check there is not a problem with the gas supply. Make sure other gas appliances, such as your central heating or gas fire are working.
- (iv) If the hotplates will not light because there is an electric power failure such as a power cut, the burners may be lit with a match.
- (v) Check that the hob and particularly the burner parts are thoroughly cleaned and dried.

GUARANTEE CONDITIONS AND SERVICE

This Guarantee is offered to you as an extra benefit and does not affect your legal rights.

Tricity Bendix products are carefully designed, manufactured, tested and inspected and in consequence we undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of charge.

The Company does not accept liability for defects arising from neglect, misuse or accident. There are certain conditions which may invalidate this guarantee

- a) It is dependent upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions within the United Kingdom or the Republic of Ireland.
- b) Service under the guarantee must be carried out by a Tricity Bendix service representative or authorised agent.
- c) The guarantee may be invalidated by unauthorised repair or modification of the appliance.

Proof of the date of purchase will be required before service under guarantee is provided. Addresses and telephone numbers for service requests are detailed on the list headed "Customer Service Centres".

HELP US TO HELP YOU

Please determine your type of enquiry before writing or telephoning :

1. SERVICE

In the event of your appliance requiring service Tricity Bendix have an arrangement with Electrolux Group Service.

Before calling out an Engineer, please ensure you have followed the checklist and that you have the model number and purchase date to hand. Telephone numbers are detailed on the separate list headed «CUSTOMER SERVICE CENTRES».

If you lose the list or if you have any difficulty, please look in your local telephone directory for the Service Centre number (under the name "Electrolux").

PLEASE NOTE that all enquiries concerning service should be addressed to your local Service Centre.

2. CONSUMER CARE DEPARTMENT

FOR GENERAL ENQUIRIES regarding your Tricity Bendix appliance, or further information regarding cookers, microwave cookers, refrigeration or home laundry equipment, you are invited to contact our Consumer Care Department by letter or telephone as follows :

TRICITY BENDIX,
Consumer Care Department,
99 Oakley Road, Luton,
Bedfordshire, LU4 9QQ
Telephone : 0582 - 494000

THE RATING PLATE

The rating plate is situated underneath the hob. It gives the MODEL AND SERIAL NUMBER, which should be quoted in any communication or if the service department is contacted.

It is advisable to make a note of these below and keep for reference before the appliance is installed.

MAKE AND MODEL NO	SERIAL NUMBER	DATE OF PURCHASE

This handbook is accurate at the date of printing, but will be superseded and should be disregarded if specification or appearance are changed in the interests of continual improvements.

EMACO Ltd
Registered office

Registered in England No. 176547
101 Oakley Road, Luton LU4 9RJ

TRICITY BENDIX
we'll do the homework

Tricity Bendix, 99 Oakley Road, Luton, Beds, LU4 9QQ.

Model No/s.
HG210

Part No.
6 075 872.02